

DINE ON OUR 2 COURSE LUNCH MENU FOR £16.95* PER PERSON AND ENJOY A BOTTLE OF WINE FOR JUST £9.95**. RESERVATION TIMES AVAILABLE MONDAY - THURSDAY BETWEEN 12-6PM & FRIDAY - SATURDAY BETWEEN 12-4PM.

LUNCH MENU

STARTERS

PATÉ DI FUNGHI E NOCCIOLE (VE)

Paté of seasonal wild mushroom and hazelnut served with pumpernickel toast.

ZUPPA DI SEDANO RAPA

Creamed celeriac soup with fried mussels, sea herb dust served with a seeded roll and raw butter.

CARPACCIO DI SPIGOLA

Carpaccio of wild sea bass with pickled watermelon and green almonds.

TERRINA DI LEPRE

Hare, prune and pancetta terrine with turnips, pistachio and buttered toast.

FRITTELLE DI BARBABIETOLE E CAROTE (V)

Beetroot & carrot fritters with a horseradish and orange coleslaw.

MAINS

MERLUZZO ARROSTO

Roasted cod with toasted barley flake risotto, vermouth and confit cherry plum tomatoes finished with a mustard green oil.

BRACIOLA DI MAIALE

Nebrodi pork chop roasted over holm oak charcoal and served with cumin scented squash, fennel jam and lemon butter sauce.

ORECCHIETTE DI GRANO ARSO (V)

Burnt wheat orecchiette with wild chicory and caciocavallo cheese.

POLLO IMPANATO CON CAPPERI

Breaded chicken escalopes served in a sauce of capers and parsley with buttered sprout tops.

PIZZA DOLCELATTE E PUNTA DI PETTO

Pizza of 12 hr smoked beef brisket, with dolcelatte cheese, spring onions and sour cream.

(V) - DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS. *ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. **MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.